

Peanut Butter and Cherry Sandwiches

Makes: 56 servings

56 Servings

Ingredients	Weight	Measure
Cherries, tart, canned or frozen	2 lb 8 oz	2 qt
Sugar, granulated	1 lb 2 oz	2 2/3 cups
Cornstarch	2 1/2 oz	1/2 cup
Bread, white	3 lb	112 slices
Peanut butter, smooth	3 lb 8 oz	1 3/4 qt

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	311	
Total Fat	17 g	
Protein	10 g	
Carbohydrates	32 g	
Dietary Fiber	3 g	
Saturated Fat	3 g	
Sodium	326 mg	

Directions

1. Thaw cherries, if frozen. Allow canned or frozen cherries to drain well.
2. Chop drained cherries in a food processor.
3. Combine sugar and cornstarch in a large saucepan. Stir in chopped cherries. Cook over medium heat until mixture comes to a boil. Boil and stir 1 minute until mixture is thick and clear. Cool, then refrigerate until ready to use. This mixture will keep refrigerated up to 3 days.
4. Spread half of the bread slice with 2 tablespoons peanut butter (1 ounce). Spread each of these with 2 tablespoons cherry mixture (1 1/2 ounces). Cover with second slice of bread. Slice in half diagonally to serve.